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Abstract

This emulsion contains omega -3 fatty acids, in particular eikosapentaene acid (EPA), or their physiologically acceptable esters as components of the fatty phase. Altogether, the emulsion contains the following: omega -3 fatty acids, in particular EPA, or their physiologically acceptable esters in pure form or as components of fish oil or fractions of fish oil; at least one physiologically acceptable emulsifier; optionally, further fats, such as medium-chained triglycerides (MCT); optionally, alpha -tocopherol or physiologically acceptable alpha -tocopherol esters; optionally, ascorbic acid or physiologically acceptable ascorbic acid esters; and the usual additives and auxiliary substances. The total fat content is comprised between 5 and 20% and the emulsifier content between 5 and 12% (relative to the fat content). Production and use of this emulsion are also described.

8. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 7, dadurch gekennzeichnet, daß dieses Fischöl/Fischölkonzentrat erhältlich ist durch Verarbeitung von Kaltwasserfischen, beispielsweise von Makrele, Sardine, Hering oder Lachs.

9. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 8, dadurch gekennzeichnet, daß die als Eventual-Fettkomponenten eingesetzten mittelkettigen Triglyceride zu mindestens 90 % aus Glyzeriden der Caprylsäure (C_8) und Caprinsäure (C_{10}) bestehen und der Gehalt dieser Komponente 0 bis 90 % (bezogen auf den lipophilen Anteil) beträgt.

10. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 9, dadurch gekennzeichnet, daß der eingesetzte Emulgator ein Phospholipid tierischen oder pflanzlichen Ursprungs, insbesondere aus Hühnereigelb oder Sojabohne, ist.

11. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 10, dadurch gekennzeichnet, daß sie weitere Emulgierhilfsstoffe wie Natriumsalze langkettiger Fettsäuren (bevorzugt 0,005 bis 0,1 Gew.-%, bezogen auf die Gesamtemulsion) und/oder Cholesterin oder Cholesterinester (bevorzugt 0,005 bis 0,1 Gew.-%, bezogen auf die Gesamtemulsion) enthält.

12. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 11, dadurch gekennzeichnet, daß sie 0 bis 100 mg α-Tocopherol oder α-Tocopherolester, bezogen auf 100 g Fett, enthält.

13. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 12, dadurch gekennzeichnet, daß sie 0 bis 500 mg Ascorbinsäure oder Ascorbinsäureester, bezogen auf 100 g Fett, enthält.

14. Verwendung der Fettemulsion gemäß Ansprüchen 1 bis 13, dadurch gekennzeichnet, daß sie einen pH-Wert im Bereich von 6 bis 9 aufweist.

Claims

1. Use of a fat emulsion containing ω-3 fatty acids, and more specifically eicosapentaenoic acid (EPA) or its physiologically acceptable esters as components of the fat phase,
wherein the fat emulsion contains
   - ω-3 fatty acids, and especially EPA, and/or its physiologically acceptable esters in the pure state or as component(s) of fish oils and/or fish oil fractions,
   - at least one physiologically acceptable emulsifier,
   - optionally further fats such as medium-chain tri-glycerides (MCT),
   - optionally α-tocopherol or physiologically acceptable α-tocopherol esters,
   - optionally ascorbic acid or physiologically acceptable ascorbic acid esters, as well as
   - conventional additives or auxiliary materials,

   whereby
   - the total fat content is between 5 and 20%, and
   - the emulsifier content is between 5 and 12% (based on the fat contents),

   for the preparation of a medicament for the intraperitoneal prophylactic and therapeutic treatment of septic diseases of the abdominal cavity.

2. Use of the fat emulsion according to claim 1 for the treatment after traumata and after surgery in the abdominal region.

3. Use of the fat emulsion according to claim 1 for the treatment of sepsis, peritonitis, and haemorrhagic necrotising pancreatitis.

4. Use of the fat emulsion according to claim 1 for the treatment in intra-abdominal lavage treatments and through drainages.

5. Use of the fat emulsion according to claim 1 for improving the splanchnic perfusion after surgery and traumata.

6. Use of the fat emulsion according to claim 1 for the prophylaxis of renal failure after surgery.

7. Use of the fat emulsion according to claims 1 to 6, characterized in that said fish oil is a highly purified fish oil concentrate having an EPA content of preferably at least 25% (based on the fatty acid methyl esters of the fish oil concentrate).

8. Use of the fat emulsion according to claims 1 to 7 characterized in that said fish oil/fish oil concentrate is obtainable by processing cold water fish such as, for example, mackerel, sardine, herring or salmon.

9. Use of the fat emulsion according to claims 1 to 8, characterized in that of the medium-chain triglycerides employed as optional components at least 90% consist of glycerides of caprylic (C_8) and capric (C_{10}) acids and the amount of this component is from 0 to 90% (relative to the lipophilic portion).

10. Use of the fat emulsion according to claims 1 to 9 characterized in that the emulsifier employed is a phospholipid of animal or vegetable origin, and more particularly one derived from hen's egg yolk or soybean.

11. Use of the fat emulsion according to claims 1 to 10, characterized in that it contains further emulsifying auxiliary materials such as sodium salts of longchain fatty acids (preferably in a concentration of from 0.005 to 0.1% by weight, based on the total emulsion) and/or cholesterol or cholesterol esters (preferably in a concentration of from 0.005 to 0.1% by weight, based on the total emulsion).

12. Use of the fat emulsion according to claims 1 to 11, characterized in that it contains α-tocopherol or α-tocopherol ester in an amount of from 0 to 100 mg, based on 100 g of fat.

13. Use of the fat emulsion according to claims 1 to 12, characterized in that it contains ascorbic acid or ascorbic acid ester in an amount of from 0 to 500 mg, based on 100 g of fat.

14. Use of the fat emulsion according to claims 1 to 13, characterized in that it has a pH value within the range of from 6 to 9.

Revendications

1. Utilisation d'une émulsion (de matière) grasse contenant des acides ω-3 , en particulier l'acide eicosa pentaénoïque (EPA), ou leurs esters physiologiquement inoffensifs, comme constituants de la phase grasse, cette émulsion contenant :
   - des acides gras ω-3, en particulier EPA, ou leurs esters physiologiquement inoffensifs, sous forme pure ou sous forme de constituant d'huiles de poisson ou de fractions d'huiles de poisson,
   - au moins un émulsifiant physiologiquement inoffensif ,
   - éventuellement d'autres matières grasses comme des triglycérides à longueur moyenne de chaîne (TMC),
   - éventuellement l'α-tocopherol ou des esters physiologiquement inoffensifs de l'α-tocopherol,
   - éventuellement l'acide ascorbique ou des esters physiologiquement inoffensifs de l'acide ascorbique, ainsi que
   - des additifs et adjuvants usuels,
   - la teneur totale en matière grasse se situant entre 5 et 20 % et la teneur en émulsifiant se situant entre 5 et 12 % (par rapport à la teneur en matière grasse),

   pour préparer un médicament destiné au traitement prophylatique et thérapeutique intrapéritonéal de maladies septiques de la cavité abdominale.

2. Utilisation de l'émulsion de matière grasse selon la revendication 1 pour traiter dans la zone abdominale après des traumatismes et après des opérations.

3. Utilisation de l'émulsion de matière grasse selon la revendication 1 pour traiter une septicémie, une péritonite et une pancréatite aigue avec nécrose hémorragique.

4. Utilisation de l'émulsion de matière grasse selon la revendication 1 pour traiter dans le cadre des traitements de lavage intra-abdominal ainsi que pour les drainages de lavage.

5. Utilisation de l'émulsion de matière grasse selon la revendication 1 pour améliorer une perfusion splanchnique après des lésions opératoires et des traumatismes.